Tapioca Pudding

Ingredients

- 1/3 cup sugar
- 3 tbsp tapioca
- 2 3/4 cups milk
- 1 egg, beaten
- 1 tsp vanilla

Steps

1. Mix sugar, tapioca, milk, and egg in medium saucepan; let stand 5 minutes.
2. Cook on medium heat, stirring constantly, until mixture comes to a full boil (a boil that doesn't stop bubbling when stirred).
3. Pudding thickens as it cools. Remove from heat. Stir in vanilla.
4. Cool 20 minutes; stir. Serve warm or chilled. Store leftover pudding in refrigerator.

Notes

For creamier pudding, place plastic wrap on surface of pudding while cooling. For best results, use 2% reduced fat or whole milk.

Microwave Preparation: Prepare as directed above in large microwaveable bowl. Microwave on high 10-12 minutes until mixture comes to a full bowl, stirring every three minutes.

Chocolate Tapioca Pudding: Increase sugar to 1/2 cup and milk to 3 cups. Add 3 squares semi-sweet baking chocolate to saucepan before cooking.